

Fiano Colline Pescaresi IGT *Le Ruve* 2017

Why does Valentina produce a Fiano? Not to upset its own philosophy, its approach, but to do experience with one of the historic Central South Italy in a particularly well-deserved micro area.



DENOMINATION: Fiano Colline Pescaresi IGT
GRAPE VARIETIES: 100% Fiano
FIRST VINTAGE: 2010

TERROIR

AREA: San Valentino district
VINEYARDS: 1 ha
ALTITUDE: 300 meter o.s.l.
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: Guyot
VINES / HA: 7.000
AGE OF THE VINES: 12 years old
YIELD: 40 hl. / ha.

HARVEST: First week of September

WINEMAKING : Fermentation and maceration part in stainless steel and part in tonneaux (500 l) new, 2nd, 3rd and forth use.

AGING : 6 months on the lees part in stainless steel and part in tonneaux new, 2nd and 3rd use. Bottled in May for a final refinement of about 4 months.

PRODUCTION : n° 5.500 bottles x 0,75 l.

FOOD PAIRING : Fish soups, seafood, pasta with fish sauces, white meat, crustaceans, and tuna tartare.